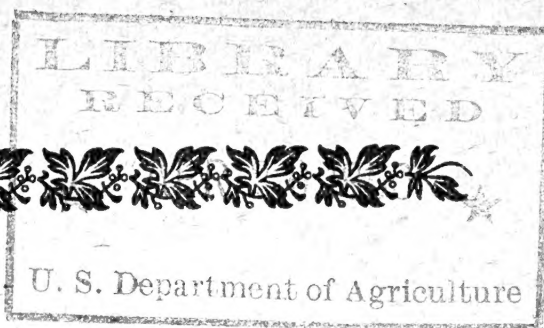


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Herb Magic

and

Wisconsin Ferns--Wild Flowers

Herb Plants and Seeds

Herb Products

Native Ferns and Wild Flowers



1950

THE TOOLES

of Garry-nee-Dule

BARABOO,

WISCONSIN



Greetings to our Friends . . .

Dear Friends:—

Although we have met, face to face, but few of you we feel that we know many of you quite well because of the many friendly letters we have received. We have answered as many of your letters as we could, but some may have been missed because we have not had the time or strength to answer all of the letters that have come to us.

We are glad to hear from you and we appreciate your friendly interest, very much.

Where it is possible to have one, you will be delighted with an herb garden. Most of the herbs are such friendly plants, not showy but friendly and they give so freely of their pleasing fragrance. Herbs are not hard to grow, just give them the care you would give to most ordinary vegetables, and they will reward you with new and varied flavors for your food that will avoid monotony in your cooking.

Sow seeds of the annual herbs outdoors at early corn planting time, in your locality, or when the maples start to leaf out.

As a general rule, four to six well grown plants of a variety will provide you with enough green herbs to flavor your food through the summer and enough left so that you can dry some for winter use.

And do not forget those dear little wild flowers that peep out so early in the spring, or the later ones that greet you all through the summer. They are a great solace to tired muscles and weary hearts.

KEEP THIS CATALOG FOR FALL PLANT ORDERS

We are planning a succession of plants for late shipping. Perennial herbs and scented geraniums for southern customers and window gardens; and the native plants, for many of which, fall transplanting is preferred.

DELIVERY CHARGES PAID

Our prices on all retail orders include prepayment of all delivery charges of \$2.00 and over. On orders of less than \$2.00, include 1/10% for Parcel Post and Packing.

PLEASE NOTE

Where prices are given by three or by the dozen, these prices apply only where that amount of **one variety** or kind is ordered.

WE GUARANTEE

We sincerely try to grow and pack our products to reach you in the best possible condition. Should we fail to do this, as sometimes happens, please let us know **at once** and we will try to make adjustments that are satisfactory to you. We guarantee our products to **reach you in good condition.**

Complaint must be made within **one month** after receipt. We cannot guarantee **plants** in the **hot summer** months.

Any plants proving to be not true to name will be replaced if you will notify us within **reasonable** time.

THE TOOLES OF GARRY-NEE-DULE

Baraboo, Wisconsin

Herb Plants

AGRIMONY (*Agrimonia eupatoria*)—One of those ancient herbs with quite a reputation for its medicinal qualities. Also used as a yellow dye. Not much used now but grown for its name and old time reputation. Leaves look something like a strawberry with tapering spikes of yellow flowers, 12 to 18 inches. **Plants, each 50c; 3 for \$1.35; \$5.00 per doz.**

ANGELICA (*Angelica archangelica*)—A tall growing herb up to 7 ft. in height. Large divided leaves, biennial but some plants may act as perennial if kept from seeding. Leaves and roots are candied, also used as flavoring and in perfumes. **Plants, each 50c; 3 for \$1.35.**

BALM, LEMON (*Melissa officinalis*)—Perennial with clean bright green leaves, deliciously scented with lemon. Used as a tea, to flavor other drinks, as medicine and for fragrance. **Each, 40c; 3 for \$1.10; 12 for \$4.00.**

BUSH BASIL (*Ocimum minimum*)—This is an annual, of compact type, used for bordering herb beds. Spicy, fragrant leaves used in flavoring food. **Plants, each 20c; 3 for 45c; per doz., \$1.75.**

SWEET BASIL (*Ocimum basilicum*)—Annual. The spicy fragrance blends well as a flavoring for tomatoes, fish sauces, and for many other dishes. **Plants, each 20c; 3 for 45c; 12 for \$1.75.**

LETTUCE LEAF BASIL—Annual. Same flavor as the above, but with large lettuce-like leaves. **Plants, each 20c; 3 for 45c; 12 for \$1.75.**

PURPLE BASIL (*Ocimum basilicum*)—Like the green type but the leaves are purple, streaked with green. Makes an attractive appearance in the garden and the strong fragrance is enjoyed by most everybody. **Each, 20c; 3 for 45c; 12 for \$1.75.**

HOLY OR TULSI BASIL (*Ocimum sanctum*)—Sacred to the Vishnu-Brahmans. Has a strong unwashed scent. **Each 20c; 3 for 45c; \$1.75 per doz.**

LEMON SCENTED BASIL (*Species not known*)—This basil came originally from Siam through the U. S. Dept. of Agriculture. Has a strong pleasant scent of lemon blended with a touch of basil scent. A favorite with many in flavoring various foods and is used also as a tea and in fragrance jars. **Plants, each 20c; 3 for 45c; 12 for \$1.75.**

NOTE—All the basil plants are very tender and succumb with the first frost.

BORAGE (*Borago officinalis*)—Annual. The star shaped blue flowers are floated on cold drinks or in finger bowls. The leaves and flowers add a cucumber flavor to salads. A rather coarse plant growing to 2 or 3 feet in height. **Each 20c; 3 for 45c; 12 for \$1.75.**

BURNET, SALAD (*Sanguisorba minor*)—Biennial. Adds a delicious flavor of cucumbers to salads. Flavor disappears when dried but may be preserved in vinegar. **Each 35c; 3 for 95c; 12 for \$3.50.**

CARAWAY—(*Carum carvi*)—Biennial. The seeds are used in flavoring cookies, rolls and drinks. **Each 20c; 3 for 45c; 12 for \$1.75.**

Please note that prices include delivery charge paid
anywhere in this country, on ORDERS OF \$2.00 OR MORE.

On Orders of Less Than \$2.00, add 1/10% for Postage

(Also 1/10% for Each Separate Shipment Amounting to Less Than
\$2.00)

(FULL AMOUNT of the postage will be charged if the 1/10% is not
SENT WITH ORDER.)

KEEP THIS CATALOG FOR FALL PLANT ORDERS.

CELERY, GIANT PASCAL.—This variety has nice green tops which dry well for winter use as flavoring. Not a self blanching variety but a good winter variety. **Each 20c; 3 for 45c; \$1.75 per dozen.**

CELERY, FRENCH OR SOUP.—This variety goes to seed the first year providing a fine supply of aromatic seeds for flavoring purposes. **Each 20c; 3 for 45c; 12 for \$1.75.**

CELERIAC OR ROOT CELERY.—We like the leaves of celeriac for drying as the flavor is good and the color when dried is dark green. The roots are very good in soups or used as a vegetable. **Each 20c; 3 for 45c; 12 for \$1.75.**

CHAMOMILE, GERMAN (*Matricaria chamomilla*).—Annual. Widely used as a beverage tea, and as a wash for blonde hair, also as a medicine. **Each 20c; 3 for 45c; 12 for \$1.75.**

CHERVIL (*Anthriscus cerefolium*).—Annual. Easily grown if given light shade. The fine light green leaves are much used as a garnish and in French cookery. **Each, 30c; 3 for 75c; 12 for \$3.00.**

CHICORY, WITLOOF OR FRENCH ENDIVE (*Cichorium Intybus*).—Perennial. The blanched leaves are used as a salad, dried roots as a coffee substitute. The bright blue flowers are quite ornamental. **Each 30c; 3 for 75c; 12 for \$3.00.**

COLTSFOOT (*Tussilago farfara*).—Used for centuries as a cough remedy and lung medicine. The yellow flowers, resembling dandelions appear before the large leaves. Medium shade. **Each 40c; 3 for \$1.10; 12 for \$4.00.**

COMFREY (*Symphytum officinale*).—Perennial. An old time medicinal herb belonging to the Borage family. Crushed roots and stems used as a poultice for healing of wounds. 18 to 30 inches tall. **Each 35c; 3 for 95c; 12 for \$3.50.**

COSTMARY, SWEET MARY, BIBLE LEAF, ETC. (*Crysanthemum Balsamita tanacetoides*).—Perennial. An old fashioned sweet smelling herb with long narrow leaves and a coarse sprawling growth. Sometimes used in salads and the dried leaves are used as a beverage tea. **Each 35c; 3 for 95c; 12 for \$3.50.**

CAMPHOR BALSAM (*Chysanthemum vulgaris*).—Perennial. Leaves and flowers resemble Costmary but the leaves are narrower. Has a strong camphor fragrance. Grows up to 2 feet in height. **Each 40c; 3 for \$1.10 12 for \$4.00.**

DILL (*Anethum graveolens*).—Annual. Used in flavoring pickles and in salads and for other flavoring. **Each 20c; 3 for 45c; 12 for \$1.75.**

FENNEL, FLORENCE (*Foeniculum dulce*).—Annual. The thickened bases of the stems may be blanched and eaten as a vegetable and the leaves, flowers and seeds flavor salads and other dishes, especially fish. **Each 20c; 3 for 45c; 12 for \$1.75.**

FENNEL, SWEET (*Foeniculum vulgaris*).—Seeds with a sweet anise flavor, tops not so good as the preceding variety. **Each 20c; 3 for 45c; 12 for \$1.75.**

GARLIC (*Allium sativum*).—Perennial. Used with discretion it is indispensable in cooking. Started plants, **each 20c; 3 for 45c; 12 for \$1.75.**

GARLIC, ORIENTAL (*Allium tuberosum*).—Perennial. Does not resemble garlic at all and it is not tuberous. An Asiatic variety used there as an onion. E. O. Orpet, horticulturist of California writes us that it is a very good evergreen substitute for chives out there where chives ripen off very early. Much grown as an ornamental because of its large heads of starry white flowers. **Each 40c; 3 for \$1.10; 12 for \$4.00.**

GERMANDER (*Teucrium chamaedrys*).—Perennial. Once both a culinary herb and an herb of medicine and magic. Now more highly valued for use as a very low clipped hedge around formal beds of herbs. **Each 35c; 3 for 95c; 12 for \$3.50.**

SCENTED GERANIUMS OR PELARGONIUMS

All the varieties of scented geraniums are tender and must be carried over winter as house plants in cold climates.

APPLE SCENTED (*P. odoratissimum*).—A delicious scent of ripe apples. Rounded leaves covered with silvery down. **Each 95c.**

BALM SCENTED (*P. melissimum*).—Large coarsely lobed leaves and combined spice and lemon fragrance. Flowers light pink, with purple veins. **Each, 50c; 3 for \$1.25.**

CAMPHOR SCENTED (*P. graveolens*).—Strong scented variation of the rose geranium. **Each 60c; 3 for \$1.50.**

COCONUT SCENTED (*P. parviflorum*).—Round shiny leaves with red stems. Trailing growth, flowers small, rose colored. **Each 95c.**

FERN LEAVED (*P. filicifolium*).—Very dainty finely cut leaves with a pungent scent. Makes a beautiful plant. **Each \$1.25.**

LADY TAYLOR (*P. filtrum*).—Peppery scent, dark green cut leaves, brilliant deep scarlet flowers of medium size. **Each \$1.00.**

LEMON SCENTED (*P. Crispum latifolium*).—Very stiff upright growth with moderate sized rounded leaves with cut edges. A refreshing lemon scent to the leaves. **Each 60c; 3 for \$1.50.**

LEMON SCENTED (*P. crispum Prince Rupert*).—Larger leaves than the above and growth is less stiff, with a sweet lemon fragrance. **Each 60c; 3 for \$1.50.**

LIME SCENTED (*P. lactifolia*).—Larger leaf than the above with a distinct scent of limes. Very pleasant. **Each 60c; 3 for \$1.50.**

MINT SCENTED (*P. tomentosum*).—The large soft velvety green leaves with a silvery sheen make a most attractive plant. Small but striking white flowers with lavender markings at the base, strong scent of peppermint. **Each \$1.00.**

NUTMEG SCENTED (*P. fragrans*).—Soft velvety smooth round silvery foliage of medium size, and with a marvelous nutmeg scent. Flowers are small, white with red stripes. **Each 50c.**

PINE SCENTED (*P. fragrans*).—Foliage exactly like the Nutmeg but the scent is distinctly piney. **Each 50c; 3 for \$1.35.**

PRETTY POLLY (Probably *P. Quercifolium*).—The young growth is soft and hairy but later turns smoother and shows a dark spot in the center of the leaf, showing its relation to the Oak Leaved group. Has rather showy small flowers. **Each \$1.00.**

ROSE GERANIUM (*P. graveolens*).—Cut leaves with lavender flowers and a most attractive rose scent. Much used in sachets and used to flavor jellies. **Each 50c; 3 for \$1.35.**

SKELETON ROSE—DR. LIVINGSTONE (*P. denticulatum*).—Distinct sweet rose fragrance, finely divided leaves. **Each 95c.**

ROBERS LEMON ROSE.—Deeply and often irregularly cut dark green leaves with a rose scent modified with lemon. **Each 75c; 3 for \$2.00.**

WALNUT SCENTED (*P. quercifolium*)—This variety has a rather trailing growth with a rounded leaf and dark bronze center in the leaf. An attractive and interesting variety. Each 50c; 3 for \$1.35.

TRUE OAK LEAVED (*P. quercifolium*)—Deeply cut oak shaped leaf with bronze center. Odor of the green husks of black walnut. Large showy flower, bright pink with purple blotch. Each 95c.

FAIR ELLEN (*P. quercifolium*)—Leaves not so deeply cut as above and odor less strong. Slightly smaller flower. Each 75c; 3 for \$2.00.

GIANT OAK LEAVED (*P. quercifolium*)—Large leaves and strong growth with dark center to leaves. Each 50c; 3 for \$1.35.

SNOWFLAKE (*P. adicifolium*)—Round leaves streaked with white or light yellow, turning all green as the leaves mature. Moderate rose scent. Each 50c; 3 for \$1.35.

TONENTO GINGER.—Round leaves with a ginger odor when bruised. Each \$1.25.

HOREHOUND (*Marrubium vulgare*)—Perennial. An old cough remedy, either as a syrup or the well known Horehound candy. The downy, crinkled grey foliage is very ornamental. Each 35c; 3 for 95c; 12 for \$3.50.

HORSERADISH (*Armoracia rusticana*)—Easily grown in good garden soil. Each 25c; 3 for 65c; 12 for \$2.50.

HYSSOP, ANISE (*Agastache anisiodora*)—Native in the plains region and across the northern part of this country. Blue flowers, perennial, moderate shade. A delicious anise flavor, used by early settlers to flavor foods and also as a tea. Featured as a great bee food or honey plant. Formerly listed by us as Anise Mint. Each 50c; 3 for \$1.35; 12 for \$5.00.

HYSSOP (*Hyssopus officinalis*)—A hardy perennial with spikes of rich blue flowers in summer, it is an ornament in the herb garden or perennial border. 15-18 in. Plants, Each 40c; 3 for \$1.10; 12 for \$4.00.

HYSSOP (Pink Flowered)—Unusual pink flowered form. Each 50c; 3 for \$1.35; 12 for \$5.00.

HYSSOP (White Flowered)—A rare white Hyssop. Each 50c; 3 for \$1.35; 12 for \$5.00.

HYSSOP, PALESTINE.—A species, much like the above, with blue flowers and a more prostrate type of growth. Plants, Each 50c; 3 for \$1.35; 12 for \$5.00.

LAVENDER COTTON (*Santolina incana*)—Neat gray foliage with a strong scent. Much used in ribbon gardening and old fashioned knots gardens as it stands trimming very well. A somewhat tender perennial which needs protection in the north. Each 35c; 3 for 95c; 12 for \$3.50; \$21.00 per 100.

LAVENDER COTTON or GREEN CORAL PLANT (*Santolina rosmarinifolia*)—A green species with foliage like green coral. Used much the same as the preceding. Each 40c; 3 for \$1.10; 12 for \$4.00.

FOX DEN VARIETY OF *S. ROSMARINIFOLIA*—This variety, originated by Mrs. Helen M. Fox, well known writer of herb books, has a gray color, but different from *S. incana*. Each 40c; 3 for \$1.10; 12 for \$4.00.

LEMON VERBENA (*Aloysia citriodora*)—Tender perennial. The leaves have a clean cool reviving scent of lemon. Delicious as a flavor for salads and drinks and as a tea. The dried leaves are popular in sachets and sweet bags. Must be carried over winter as a house plant, where they go dormant for a time. Subject to leaves dropping when transplanted. Limited stock. Each 70c; 3 for \$2.00.

LOVAGE (*Levisticum officinale*)—Delicious celery like flavor with a nut-like after flavor that makes this one of our favorite herbs for use in salads, cottage cheese, and other dishes, either alone or combined with other herbs. The plant is a very hardy perennial, tall, up to 5 or 6 feet, like a giant celery. The seeds are sometimes used in cooking and the stems are blanched and used as a vegetable. Used also in making imitation maple flavor. **Each 40c; 3 for \$1.10; 12 for \$4.00.**

MARJORAM, POT (*Origanum vulgare*)—This hardy perennial is used in medicine, perfumes and mature flower heads are used to flavor cookery. **Each 35c; 3 for 95c; 12 for \$3.50.**

MARJORAM, POT (Pink Flowered)—Unusual pink flowered form. **Each 40c; 3 for \$1.10; 12 for \$4.00.**

MARJORAM, SWEET (*Origanum Marjorana*)—Tender perennial best treated as an annual. A favorite for flavoring soups, stews, salads and meat dishes and sausage. **Each 40c; 3 for \$1.10; 12 for \$4.00.**

MINTS

For your convenience we have grouped all the mints together.

APPLEMINT (*Mentha gentilis*)—Low spreading perennial plant with a mild attractive fragrance, and green leaves mottled with yellow. **Each 50c; 3 for \$1.35; 12 for \$5.00.**

BERGAMOT MINT (*Mentha citrata*)—A fragrant, old perennial herb. A scent of orange combined with mint. **Each 35c; 3 for 95c; 12 for \$3.50.**

CATNIP OR CATMINT (*Nepeta cataria*)—Perennial. Beloved of cats, also a medicinal plant and used also as a tea. Tall, grey foliage, will grow most anywhere when established. **Each 35c; 3 for 95c; per dozen \$3.50.**

CURLY MINT, SPEARMINT (*Mentha spicata crispa*)—Perennial. We like this form of the popular Mint with its dark, curly green leaves for all kinds of mint flavoring. This is the kind most used in the south for mint juleps. **Each 35c; 3 for 95c; 12 for \$3.50.**

ENGLISH MINT, LAMB MINT, SPEARMINT (*Mentha spicata*)—Perennial. This is the more common type of mint with light green leaves. Strong mint flavor and much used as a flavor for peas, lamb or mutton or wherever mint may be required. Perennial. **Each 35c; 3 for 95c; 12 for \$3.50.**

PEPPERMINT (*Mentha peperita*)—Tender perennial. We like this very much as a tea, either by itself or combined with Lemon Verbena. **Each 35c; 3 for 95c; per dozen \$3.50.**

PENNYROYAL (*Mentha pulegium*)—Tender perennial with a strong fresh scent. Medicinal herb and an insect repellant. **Each 35c; 3 for 95c; 12 for \$3.50.**

PINEAPPLE MINT (*Mentha rotundifolia variegata*)—Perennial. Nearly round green leaves variegated with creamy white. Spreading growth about 9 to 10 inches tall. Young growth has a delicious pineapple odor. Older growth is more mint-like in fragrance. **Each 50c; 3 for \$1.35; per dozen \$5.00.**

ROUND LEAVED MINT (*Mentha rotundifolia*)—Perennial. A more delicate spearmint flavor. The leaves are round and hairy and it grows rather tall. **Each 35c; 3 for 95c; 12 for \$3.50.**

BLACK SPEARMINT—We have introduced a new mint. It is suggestive in appearance, and delightful fragrance, of Bergamot (Orange Mint) coupled with the delicious flavor of English Mint. The very dark colored stems suggest its name—Black Mint. **Each 45c; 3 for \$1.20; per dozen \$4.50.**

OREGANO (*Majorana vulgaris*)—Much used by Greeks and Italians also by Mexicans who introduced it into California. Perennial but not hardy here. Easy to grow. **Each 35c; 3 for 95c; per dozen \$3.50.**

OSWEGO TEA (*Monarda didyma*)—Leaves used as a beverage tea in early days. A perennial with bright red flowers. **Each 35c; 3 for 95c; 12 for \$3.50.**

PARSLEY, FINE CURLED—Probably the most used flavoring herb. Can be used green and dries easily for winter use. **Each 20c; 3 for 45c; per dozen \$1.75.**

PARSLEY, HAMBURG—This variety makes a large root something like celeriac, and is used in much the same way. **Each 20c; 3 for 45c; 12 for \$1.75.**

ROSEMARY (*Rosmarinus officinalis*)—The fragrant leaves are used in sachets and pot pourris, also to flavor roasts and stews. Perennial shrub in mild climates but tender in the north and must be taken inside over winter. **Each 50c; 3 for 1.35; 12 for \$5.00.**

RUE, HERB OF GRACE (*Ruta graveolens*)—A strongly scented perennial herb with attractively formed foliage and curious yellow flowers. An old-time medical herb and once used as a flavoring for salads but too strong for most modern tastes. May be used as a low clipped border plant for formal beds. **Each 35c; 3 for 95c; per dozen \$3.50; per 100, \$21.00.**

SAFFRON, FALSE (*Carthamus tinctorius*)—The richly colored yellow flowers are used as a substitute for true Saffron. Annual. **Each 20c; 3 for 45c; per dozen \$1.75.**

SAGE (*Salvia officinalis*)—Used to flavor poultry, pork and other food. Also an old home remedy. Perennial. **Each 40c; 3 for \$1.10; per dozen \$4.00.**

SAGE, HOLT'S MAMMOTH—This sage is simply a variety of the common sage (*Salvia officinalis*) which has been propagated from cuttings to keep it true. The growth is strong, much heavier than the average of that grown from seeds but the leaves are not any larger. Plants, grown from cuttings, **Each 45c; 3 for \$1.20; per dozen \$4.50.**

SALVIA, PINEAPPLE (*Salvia rutilans*)—A tender sage with a distinct scent of pineapple. Crimson flowers. **Each 45c; 3 for \$1.20; 12 for \$4.50.**

SAVORY, SUMMER (*Satureia hortensis*)—The leaves and fine stems, green or dried, are used to flavor sausages, meat dishes, and peas and beans. Annual. **Each 20c; 3 for 45c; per dozen \$1.75.**

SAVORY, WINTER (*Satureia montana*)—Finer leaves and more compact growth than the summer savory. Flavor much the same as the summer variety but there is more pungency to the leaves. **Each 40c; 3 for \$1.10; per dozen \$4.00.**

SKIRRET (*Sium sisarum*)—An old fashioned perennial herb, the roots being roasted or boiled and used in salads. **Each 35c; 3 for 95c; 12 for \$3.50.**

SORREL, FRENCH (*Rumex Scutatus*)—Basis for the popular Sorrel soup so much used in France. Adds sprightliness to salads, sauces, spinach and omelets. Perennial. **Each 35c; 3 for 95c; 12 for \$3.50.**

SOUTHERNWOOD, LADS LOVE, MAIDENS RUIN (*Artemisia abrotanum*)—A hardy shrubby plant. Formerly used in love potions, in medicine and much esteemed for its fragrant finely cut foliage. Makes a very attractive clipped hedge. Height to 4 ft. **Each 35c; 3 for 95c; 12 for \$3.50.**

SOUTHERNWOOD, DWARF FORM—This variety is dwarf in form, reaching about 18 in. and trims well for dwarf hedges or formal borders. **Each 40c; 3 for \$1.10; per dozen \$4.00.**

TANSY (*Tanacetum vulgare*)—Perennial. A strongly aromatic plant, widely popular as a home remedy and sometimes used in cookery and as a tea. **Each 40c; 3 for \$1.10; 12 for \$4.00.**

TANSY, FERN LEAVED (*Tanacetum vulgare crispum*)—The leaves are dark green, beautifully cut and fringed. Seems a little sweeter odor than the type, otherwise has the same uses. **Each 45c; 3 for \$1.20; 12 for \$4.50.**

TARRAGON, TRUE (*Artemisia dracunculus*)—One of the indispensable herbs, the basis for the well known Tarragon Vinegar, and used in salad dressings and special meat sauces. Perennial. **Each 45c; 3 for \$1.20; 12 for \$4.50.**

THYME, KITCHEN (*Thymus vulgaris*)—This is another of the favorite kitchen herbs widely used as a flavoring for many kinds of dishes. **Each 35c; 3 for 95c; 12 for \$3.50.**

THYME, LEMON SCENTED (Green).—The lemon scented Thyme is deliciously scented of lemon and may be used as a flavoring. Upright growth. **Each 35c; 3 for 95c; 12 for \$3.50.**

THYME, LEMON SCENTED (Variegated).—Lemon scented as above, but with Golden Variegated foliage. Upright growth. **Each 45c; 3 for \$1.20; 12 for \$4.50.**

THYME, WILD (*Thymus serpyllum*)—A hardy creeping variety with lavender flowers. Used the same as the garden thyme though the flavor is slightly different. Also used between stepping stones and in rock gardens. **Each 40c; 3 for \$1.10; 12 for \$4.00.**

WINTERGREEN (*Gaultheria procumbens*)—A low growing native plant with aromatic leaves. Used as flavoring and for beverage tea. **Each 40c; 3 for \$1.10; 12 for \$4.00.**

WORMWOOD (*Artemisia absinthum*)—A gray-leaved perennial, used as an old home remedy. **Each 35c; 3 for 95c; 12 for \$3.50.**

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HERB SEEDS

Sow seeds of the annual herbs out of doors at early corn planting time in your locality, or when the maples start to leaf out. The perennial herbs should be sown early in the spring for best results though they may be sown later or even in early fall in many sections.

Annuals are designated by an "A" after the name while Perennials are followed by the letter "P". For descriptions, see plant list.

	Per Pkt.		Per Pkt.
Angelica (<i>Angelica archangelica</i>)		Fennel, Florence, A	.15
Biennial	.20	Fennel, Sweet, A	.15
Anise (<i>Pimpinella anisum</i>) A	.20	Garlic, Oriental, P	.35
Basil, Bush (<i>Ocimum minimum</i>)		Gas Plant (<i>Dictamnus fraxinella</i>)	
A	.20	P	.50
Basil, Holy or Tulsi (<i>Ocimum sanctum</i>) A	.20	Horehound (<i>Marrubium vulgare</i>)	
Basil, Sweet (<i>Ocimum basilicum</i>) A	.15	P	.25
Basil, Lettuce Leaf, A	.15	Hyssop (<i>Hyssopus officinalis</i>)	
Basil, Lemon, A	.20	Mixed colors, P	.20
Basil, Purple, A	.20	Lavender (<i>Lavendula vera</i>) P	.25
Borage (<i>Borago officinalis</i>) A	.20	Lovage (<i>Levisticum officinalis</i>)	
Burnet, Salad, Biennial	.20	P	.20
Caraway (<i>Carum carvi</i>) Biennial	.15	Marjorum (<i>Origanum Marjoranum</i>) A	.25
Catnip (<i>Nepeta cataria</i>) P	.20	Mustard, Tender Green, A	.15
Chamomile (<i>Matricaria chamomilla</i>) A	.20	Parsley, Fine Curled, A	.10
Celery, Giant Pascal, A	.10	Parsley, Hamburg or Root, A	.10
Celery, French or Soup, A	.10	Rue, Herb of Grace (<i>Ruta graveolens</i>) P	.20
Celeriac or Root Celery, A	.10	Saffron, False (<i>Carthamus tinctorius</i>) A	.15
Chervil (<i>Anthriscus cerefolium</i>)		Sage (<i>Salvia officinalis</i>) P	.25
A	.25	Savory, Summer (<i>Satureia hortensis</i>) A	.15
Chicory or French Endive, P	.15	Skirret (<i>Sium sisarum</i>) P	.15
Chives (<i>Allium Schoenoprasum</i>)		Sorrel, French, P	.20
P	.25	Thyme, Kitchen (<i>Thymus vulgaris</i>) P	.25
Coriander (<i>Coriandrum sativum</i>)		Wormwood (<i>Artemisia absinthum</i>)	.25
A	.15		
Cress, Fine Curled, A	.10		
Dill (<i>Anethum graveolens</i>) A	.10		

Mixture of Annual Herb Seeds

To those who want only a few herb plants this offers an opportunity to have them at a low price. Sow the seeds in a well prepared nursery bed and transplant, as soon as ready, to their permanent locations. **Per large pkt. 25c.**

Mixture of Perennial Herb Seeds

These also should be planted in a nursery bed and later transplanted. **Per large pkt. 25c.**

Colorful Associated Decoration for Home Enjoyment

CALICO CORN (Indian or Squaw)—The kernels are of various bright colors, light and dark. The ears are used in making charm or patio strings, either alone or combined with gourds. **Per Pkt. (1 oz.) 25c.**

GOURDS (Special Mixture)—Interesting collection of forms and colors. **Per Pkt. 15c.**

A Perennial, Rare and Interesting

SPHAERALCEA REMOTE — A native plant known only as growing wild on a gravelly island in the Kankakee River in Illinois. Rose pink mallow-like flowers in summer. Plants 3-5 ft. Maple shaped leaves. Soak seed in warm water for 24 hours before sowing. **Per Pkt. 35c.**

(Seeds sent postpaid)

Herb Magic

"There is no question that very wonderful effects may be wrought by Vertues which are enveloped within the compasse of the Green Mantles wherewith many Plants are adorned." — William Coles, *The Art of Simpling*, 1656.

Extreme care has been used in the preparation of these herbs to insure you a product that is clean and full of flavor or fragrance. All the culinary herbs have been carefully gathered, inspected, and sorted and washed; then placed in screen bottomed trays and dried under cover so as to preserve every possible bit of the fresh natural fragrance and flavor. After another inspection they are stored in air-tight containers until packaged.

These flavorful herbs are granulated, ready to use. A folder, prepared by Mrs. Toole, gives many suggestions for the use of these herbs, enclosed with each order, on request. It will just fit your card index recipe file.

It is not possible to give exact amounts to be used of the different herbs due to varying tastes. In a general way, start with a level teaspoonful for six portions and increase or lessen the amount according to taste, or in recipes use one scant teaspoon of dried herbs where a tablespoon of green herbs is called for.

PREPARED CULINARY HERBS

BASIL—Has a spicy flavor, which is very desirable; for salads and dishes containing tomato and cheese, eggplant, squash, carrots, peas, meats; and especially for meat substitutes, including beans and fish.

LEMON BASIL—A Basil, from Siam, with a delightfully fresh lemon flavor. It may be used wherever a lemon flavor is desired, in teas or in cooling drinks and cocktails; in salads, desserts; and in sauces for fish.

BAY LEAVES (granulated)—Prepared for a more convenient way to use this popular flavoring medium included in countless recipes.

BAY LEAVES (whole)—For those preferring the whole leaf we have jars, containing 1 oz., of selected whole bay leaves. **Per jar 50c.**

CELERY—A convenient way of adding this well-known flavoring to soups and many other dishes. Celery is rich in magnesium, iron, potash, lime, sulphur and chlorine.

CHIVES—Retains the Chives flavor very well, and is a most convenient way to add the delicate onion flavor to all sorts of dishes.

DILL—Add to fish sauce and cream sauce for chicken, to cottage and cream cheese, to potato salad; and sprinkle over meats.

FENNEL—An anise-like flavor, delicate in quality. Used in soups, beverages, salads and desserts. Especially associated with fish cookery. It is said Fennel is to fish what Mint is to lamb.

GARLIC (powdered)—Dried, powdered garlic offers a convenient way to use this flavorful herb. (**Jars and packages — 1¼ oz. and 2½ oz.**)

GUMBO FILE'—Dried and powdered sassafras leaves used for richness in quality and flavoring of soups, stews and sauces, especially in Creole cookery.

LOVAGE—A rich celery-like flavor, with a lingering nutty after flavor. Used in countless ways,—delightful in soups, sauces, salads, stews; and combines well with other herbs.

MARJORAM—Sweet Marjoram is a well known old herb of many uses. It has a very pleasant rich flavor that may be used alone or combined with other herbs in soup, stews, sausages; added to dressings for fowl and fish, and to soup;—in fact used in almost endless ways.

MINT—The cool, fresh flavor of Mint, or, as it is also known, Spearmint and Lambmint,—has many uses such as flavoring for cooling drinks, sauce for lamb or mutton, to flavor beets, peas, carrots and many others. Used sparingly in fruit salad, combining particularly well with bananas, pineapple, or oranges.

APPELMINT—A variation of mint which may be used in the same way as ordinary mint.

PINEAPPLE MINT—Another variation of mint which may be used in the same ways as ordinary mint.

APPLE-ORANGE MINT—This delightful combination of flavors is noted in Mrs. Clarkson's well-known herbals, as a favorite substitute for the usual mint.

TOOLE'S SPECIAL MINT—The flavors of orange mint and English mint are delightfully blended in this. Use in the various ways of regular mint.

OREGANO—This is a marjoram much used in Greece, Italy and in Mexico. The flavor is strong but much like Sweet Marjoram. It is used generally where Marjoram is used, especially in meat stews, gravies and sauces.

PARSLEY—Except for garnishing, our dried and flaked parsley may be most conveniently used for any purpose that fresh parsley is used. Parsley is rich in iron and mineral salts.

ROSEMARY—Added sparingly, it gives a distinctive flavor to preserves, jams, sweet pickles, meat sauces, stews, poultry, cream soups and fish. Combines well with sage in stuffings for pork and veal.

SAGE—A strongly flavored old-time favorite, used in pork sausage, poultry seasoning, and many other ways.

SAVORY (Bohnenkraut)—Much used as a flavoring for beans, and in salads, vegetables, stews and other dishes. A pot of savory baked beans will extend a meat shortage delightfully.

SORREL—French Sorrel, with the well-known sorrel flavor, especially desirable in soups, stews and sauces.

TARRAGON—A well known delicate flavoring medium, used in many dishes such as salads, sauces for fish, egg dishes, poultry and many others. $\frac{1}{2}$ oz. jar 35c; 1 oz. jar 65c; Refills 30c and 60c each.

THYME—May be used alone or combined with other herbs, in an almost endless variety of ways. Used with various meats, poultry, fish, cheese, eggs, soups, vegetables, stuffings and salads.

LEMON THYME—A thyme with a fresh flavor of lemon. Gives a different flavor to salad, to cooling drinks, and to sauces for fish.

PRICES—

Glass Jars, containing $\frac{1}{2}$ oz. Per Jar 25c

Glass Jars, containing 1 oz. Per Jar 50c

Except Tarragon which is 35c and 65c per jar.

Refills packed in cellophane or glassine.

Refill packages containing $\frac{1}{2}$ oz. 20c

Refill packages containing 1 oz. 40c

Except Tarragon which is 30c and 60c each.

Suggestions for use are packed with each order of culinary herbs.

Please note that prices include delivery charge paid anywhere in this country, on ORDERS OF \$2.00 OR MORE.

On Orders of Less Than \$2.00, add 1/10% for Postage

(Also 1/10% for Each Separate Shipment Amounting to Less Than \$2.00)

(FULL AMOUNT of the postage will be charged if the 1/10% is not SENT WITH ORDER.)

HERB BLENDS FOR SPECIAL PURPOSES

These combinations have been carefully compounded by Mrs. Toole, after testing many old recipes. We believe you will like them.

POULTRY SEASONING—A blend of savory herbs to flavor stuffing of all kinds of poultry or game birds and fried chicken. Mix the herbs with the flour or batter in which the chicken is dipped when sauted. Customers tell us it is equally as good on other meat dishes.

FISH HERBS—This combination of nine herbs adds a delightful savor to any fish dish without obscuring the fish flavor. Mix in a sauce or add to a stuffing. Also mix with flour or other medium in which fish is dipped when sauted.

SAVORY MEAT HERBS—Try this combination of nine herbs that harmonize so delightfully with soups of meat stocks, consomme, roasts, meat loaves and all types of meat dishes. The herbs are either sprinkled over, rubbed or mixed into the meats. (Try any of the above blends with liver, tongue or heart).

OMELET HERBS—Adds zest to omelet or any egg dish. Mix the herbs with eggs before cooking, or sprinkle over omelet before folding. Delightful flavor, too, in creamed chicken or soups.

SALAD HERBS—A combination of ten herbs for seasoning salad dressings or to sprinkle on leafy salads and various salad mixtures. This is very popular. Gives a tantalizing flavor to either vegetable or fruit salads. Add to the dressing an hour or two before serving to get the full flavor of the blend.

TOMATO HERBS—A special combination that goes with any tomato dish, a soup, stewed or baked tomatoes, tomato juice cocktail and tomato aspic.

PRICES—

Glass Jars, containing ½ oz.	Per Jar 25c
Glass Jars, containing 1 oz.	Per Jar 50c
Refills—	
Glassine package of ½ oz.	20c
Glassine package of 1 oz.	40c

SOUP HERBS—Especially for meat stocks. Put up in cloth bags for convenience in using. Each will season about two quarts of liquid.

Glass Jars, of seven bags Per Jar 75c

TOMATO SOUP HERBS—Especially for tomato or other vegetable soups, and tomato cocktails, in cloth bags; each bag will season about two quarts of liquid.

Glass Jars, of seven bags Per Jar 75c

(NOTE—Soup herbs are only packed in 75c jars).

SPECIAL BOXES FOR HOME USE OR GIFTS

Whether for use as a gift to a friend or in your own home you will be thrilled with these special combination boxes.

HERB MAGIC BOX NO. 1

This popular collection, containing four ½-oz. jars; one each of **Salad Herbs, Poultry Seasoning, Savory Meat Herbs, and Tomato Herbs**; or your choice of any other dried culinary herbs (except Tarragon, 10c extra).

Per Box \$1.10

HERB MAGIC BOX NO. 2

For those desiring greater variety, containing six ½-oz. jars; one each **Salad Herbs, Poultry Seasoning, Savory Meat Herbs, Savory, Mint, and Parsley**; or your choice of any other variety of dried herbs (except Tarragon, 10c extra) Per Box \$1.60

KITCHEN BOUQUET BOX

An attractive box, packed with six jars (each jar containing 1 oz.) of prepared dried herbs, full of the savor and aroma of the herb garden.

The box contains one jar each of **Salad Herbs, Poultry Seasoning, Savory Meat Herbs, Mint, Basil, and Lovage**. If you prefer you may choose any other combination of dried culinary herbs (except Tarragon, 15c extra). The price, postpaid to you or any address you wish in this country is only **Per Box \$3.15**

ATTRACTIVE GIFT FOLDER

Your choice of any three packets of **Culinary Herbs, or Mixtures**, (except Tarragon, 10c extra) each containing ½ oz. in an appropriate folder or envelope, including a copy of Mrs. Toole's Seasonable Suggestions with Herbs. (If you are uncertain what to choose we suggest one each of **Salad Herbs, Poultry Seasoning** and **Savory Meat Herbs**, or one each of **Savory, Basil, and Lovage** **Per Folder 70c**

POPULAR GIFT BOX

Five ½ oz. packets of herbs in a gift box; **Salad Herbs, Savory Meat Herbs, Basil, Lovage** and **Mint**, (or your choice of any other variety of dried culinary herbs, (except Tarragon, 10c extra) with suggestions for their use. **Per Box \$1.10.**

"SAMPLER" BOX

There have been repeated requests for a box containing small amounts of herbs in greater variety. For people wanting to become acquainted with their many distinctive flavors we are offering our **Sampler Box**. This contains usable quantities of 12 different herbs and blends — **Basil, Lovage, Mint, Sage, Tarragon, Thyme, and Poultry Seasoning, Fish Herbs, Omelet Herbs, Salad Herbs, Savory Meat Herbs** and **Tomato Herbs**; in packets, with suggestions for their use. **Per Box \$1.00.**

SALTS for SEASONING

In response to repeated requests several popular flavored salts are included to make more complete the choice for your culinary needs.

CELERY SALT—Too well-known to require description here.

GARLIC SALT—Another convenient form for using this flavorful herb.

ONION SALT—Too popular a flavoring to need suggestions for its use.

SEASONING SALT—A blend of eight flavors, which will add zest to your steaks and roasts, stews, soups and gravy. Add to eggs, vegetable salads, and use generously in spaghetti, macaroni and Spanish rice.

Glass Jar, containing approximately 2 oz. **Per Jar 25c**

Glass Jar, containing approximately 4 oz. **Per Jar 50c**

Collection of the above salts, four 2 oz. jars, in attractive box, **Per Box \$1.10**

CULINARY SEEDS

Many herb seeds are used in flavoring various cookery. Their use adds interest and variety to the daily food.

CARAWAY SEED	CELERY SEED	DILL SEED
FENNEL SEED	POPPY SEED	SESAME SEED
	LOVAGE SEED	

Packages **15c**

Glass Jars, containing ¾ to 1½ oz. **25c**

Suggestions for use are packed with each order of culinary herbs.

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TISANES OR HERB TEAS

HERB TEAS in general are made by pouring boiling water over the herb, (about one teaspoonful to each cup of water) allow to steep about ten minutes, strain. Serve plain or with lemon or honey. Milk and cream usually are taboo. A porcelain container, and not metal, is used as in making other teas.

ALFALFA and PEPPERMINT—Alfalfa is rich in vitamins, especially vitamin K, and iron, also calcium. To this is added Peppermint for additional flavor.

Per Pkg., containing 1 oz. 35c

CHAMOMILE—Well known for its soothing quality. Besides this tendency to act as a nerve sedative it acts as a tonic to the digestive organs. Taken in sufficient quantity it is very effective in colds and fevers. May be sweetened with sugar or honey. A good night-cap tea.

Per Pkg., containing 1¼ oz. 35c

HAGENBUTTEN—An old-time tea-drink made from the berries of the wild rose. They have a high potassium content, a fair amount of magnesium, a small amount of lime, sodium and iron. They are very high in vitamin C. Simmer gently, strain and serve with sugar or honey.

Per Pkg., containing 2 oz. 35c

LABRADOR TEA—Also known as Revolutionary Tea — a quite different flavor. A refreshing table tea. Steep as any tea and serve with sugar and cream or lemon, and lemon for iced tea. Do not make too strong.

Per Pkg., containing 1 oz. 35c

LEMON BALM—Requires a brief boiling period to bring out its full measure of flavor.

Per Pkg., containing 1 oz. 35c

LEMON BASIL TEA—A delightfully fresh lemon flavored tea, an addition to Oriental teas.

Per Pkg., containing 1 oz. 35c

LEMON THYME TEA—Another variation of lemon flavored tea.

Per Pkg., containing 1 oz. 35c

LEMON VERBENA TEA—(Limited stock). This very popular lemon flavor needs no description. It is well known as a tea or additional flavor to regular teas, hot or cold.

Per Pkg., containing ¾ oz. 70c

LINDEN BLOSSOM—The Tilleul of France—makes a warm golden liquid with a delicious aroma. Lemon may be served with this tea, also, try one or two cloves in each cup. It is mildly stimulant. Has been used for simple indigestion; also, in colds, used in quantity, to produce perspiration and relieve simple coughs.

Per Pkg., containing 1½ oz. 35c

MINT—This infusion, with the addition of a slice of lemon, is very refreshing, served hot or cold. Especially good for the digestion.

Per Pkg., containing 1 oz. 35c

TOOLE'S SPECIAL MINT TEA—A delightful flavor of orange mint coupled with the delicious essence of English mint. Used individually or as an addition to "store" tea.

Per Pkg., containing 1 oz. 35c

PEPPERMINT—This is too well known to require much comment. It enlivens the activity of practically all organs; and is most efficient where there are cramps.

Per Pkg., containing 1 oz. 35c

PEPPERMINT and ELDER FLOWER—A variation of Peppermint Tea, especially recommended for the chill preceding a cold. Also helps digestion and soothes the nerves.

Per Pkg., containing 1 oz. 35c

PEPPERMINT and LEMON VERBENA—This blend, and the one above, are variations of the peppermint flavor, and delightfully refreshing.
Per Pkg., containing 1 oz. 35c

RED CLOVER—The flowers and leaves of Red Clover make a delicately healthful tea. Red Clover is used for asthma and bronchial coughs.
Per Pkg., containing 1 oz. 35c

RED CLOVER and CHAMOMILE—A variation of the above, popular in Colonial times.
Per Pkg., containing 1 oz. 35c

SAGE—An old time favorite as a beverage and remedy. Is a tonic and stimulant; useful in colds. Was used as a dressing for wounds and a gargle for sore throats. Sweetened with honey made it more efficient as a gargle.
Per Pkg., containing 1 oz. 35c

SOUTHERNWOOD TEA—An old-time aromatic tea.
Per Pkg., containing 1 oz. 35c

WINTERGREEN (also known as Teaberry)—Very refreshing; with the characteristic flavor. An infusion has been considered a valuable remedy for rheumatism.
Per Pkg., containing 1 oz. 35c

TEA BOX

A gift box, containing four of the above packages of tea, your choice. (Except Lemon Verbena) **Per Box \$1.50**

Another attractive box, containing six of the above packages of tea, your choice. (Except Lemon Verbena) **Per Box \$2.20**

COZY TEA BOX

A combination of favorite old teas, with honey for sweetening; just the “makings” of a cozy tea party.

One package each of **Chamomile, Peppermint, Peppermint and Lemon Verbena,** and **Lemon Basil** (or your choice of any of the above teas except lemon Verbena) and ½ lb. jar **No. 1 Wisconsin Honey.** **Per Box \$1.85**

SIMPLES OR MEDICINAL HERBS

We have carefully prepared the following special “herbs for use and physic, not a few.” These as well as many of the culinary herbs were used as home remedies in pioneer times; and most of them still are recognized as standard remedies.

BONESET—Steep a level teaspoon in a cup of boiling water for one-half hour. Taken hot it is an emetic, cold it acts as a tonic.

CATNIP—Hot catnip tea is a stimulant and strengthens the kidneys as well as the whole system. The tea also breaks up a cold. A little milk is often added to this tea.

CELERY—Celery tea, strong and hot, is of value in the cure of sciatica and neuralgia.

ELDER FLOWERS—Useful in rheumatism, gout and colds.

HOREHOUND—A good tonic. The tea, sweetened with honey, is useful in treatment of coughs and colds. Used also in the well known horehound candy.

HYSSOP—An infusion of this is a remedy for coughs, colds and pulmonary complaints generally.

RUE—A bitter and aromatic stimulant very good for gas pains and colic.

TANSY—Tansy tea was an old remedy for nausea, colds and rheumatism.

YARROW—The infusion is used for colds and as a gargle for ordinary sore throat. It sometimes relieves simple intestinal cramps and pains, and the commencement of a fever.

Prices of the above medicinal herbs—

Per Pkg., containing 1 oz. 35c.

HERB VINEGARS

These vinegars are made with fresh herbs infused in cider vinegar. After many weeks infusion the flavored vinegars are strained, filtered, and sealed in attractive glass jars. A handy way to add these flavors to salad dressings, sauces, meats, pickles, etc. Also has a tenderizing effect on meats.

BASIL VINEGAR—A spicy flavor for salads, meats and cocktails.

BURNET VINEGAR—Delicate cucumber flavor, delightful in salads and fish sauces; also sandwiches of the salad variety.

CHIVES VINEGAR—Where a delicate onion-like flavor is desired.

DILL VINEGAR—Strong dill flavor for salads, pickles, meats and fish sauces.

ESCHALOT VINEGAR—Offering the variation of onion-like flavor derived from shallots.

FENNEL VINEGAR—Anise-like flavor for fish-sauces and salads. Try it in beet pickles.

GARLIC VINEGAR—A handy way to add a suggestion of this flavor, especially to salad dressings, meats and sauces.

MINT VINEGAR—A basis for mint sauces; useful in many ways. Try a little in Harvard Beets.

ROSEMARY VINEGAR—Delightful with beef, pork, fish, poultry, stews and sweet pickles.

TARRAGON VINEGAR—Much used in fine cookery. Specially good in fish sauces and oyster cocktails.

MIXED HERB VINEGAR—A careful blend of eight herbs, useful for many purposes. Delightful in meats and pickles; in salads and meat sauces.

A handy glass jar of any of the above, containing 4 oz. Per Jar 25c

A jar of 8 oz. capacity Per Jar 45c

Economy Jar, 16 oz. capacity Per Jar 85c

VINEGARS IN GIFT BOXES

Four jars of vinegar, 4 oz. size, your selection any of the above Per Box \$1.15

Two jars of vinegar, 8 oz. size, your selection any of the above Per Box \$1.05

One jar of vinegar, 16 oz. size, your selection any of the above Per Box \$1.00

PIQUANT HERB JELLIES

Jaded appetites are enlivened with jellies flavored with various herbs; and they make delicious and attractive accompaniments to the meat course, as well as a dainty and enticing spread. Especially favored for social "teas" and for convalescents. We have prepared six of these.

SAGE and CIDER—To serve with poultry and pork.

THYME and GRAPE—A colorful jelly with beef and ham.

MARJORAM and LEMON—Especially good with pork, beef or poultry.

SAVORY and GRAPEFRUIT—A delicious accompaniment to lamb, duck and sausages.

MINT and HONEY—The perfect garnish for veal, lamb and turkey.

ROSE GERANIUM and ORANGE—A piquant jelly with this old-time favorite flavor. Delightful accompaniment to fruit salads and desserts.

Glass Jars, any of the above containing 3 oz. Per Jar 25c

Box of four jars, your choice Per Box \$1.10

Box of six jars, your choice Per Box \$1.60

GYPSY JELLY-JAM

Not exactly "herbs," but always associated with "old-time" cookery.

WILD CHERRY JELLY—A "favorite" jelly with many people.

WILD GRAPE JELLY—Delightful with meats, especially wild game.

WILD CRAB JAM—Another perfect accompaniment for the wild game; in fact the tang of its characteristic flavor adds delight to any meat course.

WILD PLUM JAM—Well known for its delicious tangy flavor.

Glass Jars, either of the above jam or jelly, containing 7 oz. **Per Jar 50c**

One jar of jam or jelly, your choice, in attractive gift box **Per Box 60c**

SPICES

We have frequently been asked to include various spices in our lists of food adjuncts and we are now offering a dozen of these most popular flavoring agents. We hope you will enjoy the fine quality of these new additions to our family of flavors.

We receive many compliments on the quality of these spices.

ALLSPICE (ground)—Flavor resembles a blend of cinnamon, nutmeg and cloves. Used in baking, puddings, relishes, etc.

CHILI POWDER—Used in many dishes (especially Mexican)—sauces, stews, gravy. Try a little to "pep up" canned corn.

CINNAMON (ground)—Pickles, cakes, sauces, and pastry.

CLOVES (whole)—For roast ham, pickles, and hot teas. ($\frac{7}{8}$ oz. and $1\frac{1}{8}$ oz.)

CLOVES (ground)—Baked goods, puddings and soups.

CURRY POWDER—A blend of several spices. Used in meats, fish, eggs, soups, stews, tomatoes and chowders.

GINGER (ground)—Cakes, cookies, puddings, pumpkin pie. Try a dash of ginger with canned pears.

MUSTARD, YELLOW (ground)—Flavors meats, sauces, gravies, deviled eggs and salad dressings.

NUTMEG (ground)—Puddings, sauces, custards, doughnuts, eggs, and certain vegetables.

PAPRIKA (powder) or SWEET PEPPER—Mild flavor, for fish, cream cheese, tomato juice, salads, etc. A source of Vitamin C.

PEPPER, BLACK (ground)—Used in meats, vegetables, sauces, etc.

PEPPERCORNS (whole)—For pickling, stews, soups, meats, etc. ($1\frac{1}{8}$ oz. and $2\frac{1}{4}$ oz.)

TURMERIC (powder)—For pickles, meats, sauces, etc. Often used as a blend with mustard.

PRICE—

Glass Jar, containing approximately $1\frac{1}{4}$ oz. **25c**

Glass Jar, containing approximately $2\frac{1}{2}$ oz. **50c**

HERBS FOR FRAGRANCE

From our wide variety of fragrant and colorful herbs and petals we have prepared many articles, delightful in the home and unusual gifts at any time; including bridge prizes, favors and memory gifts.

FRAGRANCE JARS

The joyous scents of a whole summer captured and kept for perpetual enjoyment, poignant reminders of gardens that were and gardens to be.

If placed in the closet or about the room with covers removed for a short time, the escaping perfume from these delightful sweet jars scent the air with

delicious fragrance. The scent is intended to pervade, not invade, a room. The jars retain their fragrance for long periods of time.

For your enjoyment we have revived four old-time combinations, each with its own individual charm.

SWEET LAVENDER

Sweet clean fragrance of lavender flowers enlivened with added color.

SUMMER GARDEN

A colorful pot pourri of many kinds of fragrant flowers and leaves, gathered all through the garden year.

GARDEN OF ROSES

A blend of the varied sweet odors of garden roses.

OLLAPODRIDA

The fresh and sprightly fragrance of a blend of many sweet herbs and spices.

Large clear glass jar with your choice of any of the above enticing fragrances **Per Jar 85c**
Smaller jar of the same type **Per Jar 60c**
All jars packed in individual boxes.

SWEET BAGS AND SACHETS

We like the old-time name of Sweet Bag rather than French Sachet for these familiar articles of our grandmothers day, who filled them with various fragrant flowers and leaves and sweet smelling herbs. The little bags were hung on the quaint old winged chairs, placed in dresser drawers, linen closets and old-time chests. A delightful custom is to tuck one under the pillow in guest rooms.

OLD FASHIONED SWEET BAGS

Rose, Lavender, Southernwood and an **Old Fashioned Mixture** (of such sweet old herbs), each with appropriate cover material. About 3½ inches square. Your choice, any of the above four varieties.

..... **Per Bag 25c**
Two Sweet Bags in gift box **Per Box 60c**
Four Sweet Bags in gift box **Per Box \$1.15**

CLOSET BAGS

Moths do not like a strong clean scent. Closet Bags, to discourage the moths and sweeten the closed closets and drawers—a combination of the strongly aromatic herbs which were used in olden time as moth repellants.

Generous bags of appropriate material, with ribbon for hanging on each clothes hanger in your closet. About 3½ inches square **Per Bag 30c**
Gift Box of two Closet Bags **Per Box 65c**
Gift Box of four Closet Bags **Per Box 1.25**

ATTRACTIVE GIFT FOLDERS

Two of the above **Sweet Bags** in an appropriate folder or envelope. **Per Folder 60c**
Two of the above **Closet Bags** in an appropriate folder or envelope. **Per Folder 70c**

HAND MADE TRIANGULAR SWEET BAGS

Triangular sweet bags filled with **Rose, Lavender, Southernwood** and the **Old Fashioned Mixture**, with addition of delicately toned petals for color contrast, each with covers of appropriate material.

Your choice, any of the above four varieties **Per Bag 35c**
Gift Box of two Triangular Sweet Bags **Per Box 75c**
Gift Box of four Triangular Sweet Bags **Per Box \$1.50**

FRAGRANT HERBS

From these you can combine and make your own sachets or sweet bags. Packages of the following fragrant herbs and flowers:

BERGAMOT **LEMON VERBENA** **ROSE GERANIUM**
COSTMARY **ROSE** **POT POURRI**
SOUTHERNWOOD **LAVENDER FLOWERS**
..... **Per Pkg. 25c**

FRAGRANT PILLOWS

These delightfully scented pillows make themselves very much at home in the various rooms and are also ideal gift suggestions. Friends will gratefully accept this expression of your remembrance.

BALSAM PILLOWS—generous pillows of this well known refreshing evergreen. These have been popular with asthma sufferers.

NORTHWOODS MIXTURE—pillows as above but filling of a charmingly mingled fragrance of the northwoods.

WILD EVERLASTING—a soft light filling with the delightfully soothing odor of these flowers.

FRAGRANT EVERLASTING—a pillow as above, made more fragrant with additions such as rose petals and lavender. A delightful and lasting way of bringing the garden indoors, especially to an invalid.

PINE PILLOWS—these, too, are desired for the healing fragrance of the white pine.

SWEET FERN—an old-time favorite, filled with the sweet smelling Sweet Fern leaves.

Generous pillows of any of the above, with appropriate covers. **Each \$1.50**

Smaller size **\$1.00**

Pillows of plain muslin, larger size **85c**

Smaller size **65c**

KITTY-CATNIP-CUSHIONETTES

Small bags or "Cushionettes" of fresh catnip to delight the playful cat.

Each 20c

Gift Pkg., containing six Cushionettes **Per pkg. \$1.00**

LURE OF UNKNOWN

Last, but by no means least, our "Surprise Box," packed with culinary and fragrant things, our choice, in attractive box **Per Box \$1.00**

Suggestions for use are packed with each order of culinary herbs.

Please note that prices include delivery charge paid
anywhere in this country, on **ORDERS OF \$2.00 OR MORE.**

On Orders of Less Than \$2.00, add 1/10% for Postage

**(Also 1/10% for Each Separate Shipment Amounting to Less Than
\$2.00)**

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SENT WITH ORDER.)**

SOME BOOKS ABOUT HERBS

Due to the rising costs of books, and the demand for new editions, (especially concerning the popular herb lore,) the prices of the following books are subject to some variation in the months to come.

GREEN ENCHANTMENT by Rosetta E. Clarkson. A delightful book by the author of Magic Gardens, with chapters on monastery gardens, beginnings of the flower garden, sweet scented geraniums, creeping thymes, fragrant mints and other old-time favorites. A book to enjoy and to refer to. **328 pages. \$3.00**

HERBS, THEIR CULTURE AND USES, by Rosetta E. Clarkson. The most popular of Mrs. Clarkson's books on herbs. Tells how to grow them, how to gather and dry and prepare them and how to use them. A most valuable book for anyone interested in herbs. **226 pages. \$3.50**

HERBS, HOW TO GROW THEM AND HOW TO USE THEM, by Helen Noyes Webster. The title quite well describes the scope of this book by Mrs. Webster. A surprising amount of useful and interesting information about the growing and use of herbs condensed within its pages. New enlarged edition. **198 pages. \$2.50**

HERBS FOR THE KITCHEN, by Irma Goodrich Mazza. As the title indicates, this is a cook book devoted to those dishes that the author believes taste better when cooked with herbs. This covers a wide range of dishes. Salads come in for particular attention and the author's ancestry has made it natural for her to include many Italian dishes. She gives a full description of the common herbs and their uses. She throws in for good measure a wealth of unusual cooking information. 359 pages. **\$2.50**

SALADS AND HERBS, by Cora, Rose and Bob Brown. Salads and Herbs is a cookbook that supplements the average cookbook and gives new inviting ideas for every menu. 274 pages. **\$2.50**

MAGIC in HERBS, by Leonie de Sounin. For modern American homes, Leonie de Sounin has interpreted the philosophy of zestful, well-prepared food in the manner of the post-feudal society found in Europe fifty years and more ago. 208 pages **\$2.50**

COOKING WITH A FOREIGN FLAVOR (formerly Flavor's The Thing), by Florence La Ganke Harris. Food adventurers will be delighted with this book of savory and delicious foods, subtly flavored and blended with spices and herbs. Here are around the world folk recipes, from the baked Indian pudding of the early American settlers, through the spicy holiday cookies of Belgium, to the roast goose of Sweden's feast day. A book of kitchen tested recipes for connoisseurs. 320 pages. **\$2.50**

THE BOOK OF HERB COOKERY, by Irene Botsford Hoffmann. A complete and alphabetical list of culinary herbs and hundreds of recipes covering every type of food from soups to cookies and candies, showing what herbs to use, and how to use them well. 251 pages. **\$3.00**

STINA, THE STORY of a COOK, by Herman Smith. An interesting biographical cook book in which herbs often play an important part. 242 pages. **\$2.50**

KITCHENS NEAR AND FAR, New Adventures With Stina by Herman Smith. This second book by Herman Smith needs very little introduction. Like the first, it is written in enchanting style, filled with bits of philosophy, descriptions of good living and good food, and charming personal reminiscences. The second book takes the author away from his Michigan home, through his travels around the world, then home again. 277 pages **\$2.50**

EDIBLE WILD PLANTS, by O. P. Medsger. The first complete handbook of America's wild menu. Almost every edible plant of this country growing outside of cultivation is described in detail. 80 pen and ink drawings; 19 photographs; a combined index of scientific and common names; and a sensational geographical key heighten the clarity of the text. 323 pages. **\$4.00**

THE HERB GROWER'S COMPLETE GUIDE, by Rosella F. Mathieu. As the title states this book is a complete guide to the delights of herb culture and enjoyment. A brief history of herbs is followed by practical directions for seed sowing and harvesting, and discussions concerning the most popular herbs. Culinary herb recipes and ideas for using fragrant herbs, — is followed by bibliography which includes lists of available books and pamphlets. A valuable and usable source of information for the herbal minded. **\$2.00**

HERBAL HANDBOOKS

IT IS EASY TO GROW HERBS—A delightful handbook about Herbs—by Bunny and Phil Foster. 32 pages of description, cultivation and uses of many of the most friendly herbs. Also includes suggestions for harvesting and recipes for the kitchen. Paper bound. New and enlarged edition. **50c**

SEASONING SECRETS, by Carson Gulley, (University of Wisconsin Senior Chef, Residence Halls) tells how and why seasoning makes good food better. A handbook of delightful recipes and suggestions, using herbs and spices, fully indexed and a handy space for notes. **\$1.00**

HERB MAGAZINE

THE HERB GROWER—This illustrated herb journal is the project of the Fosters of Laurel Hill Herb Farm, whose delightfully written and informative hand-book—It is Easy to Grow Herbs—and other herb lore, gives us the assurance of a treat in store,—charmingly written and comprehensive information, by experienced herb growers. Fully illustrated, issued monthly.

Year Subscription, \$2.50

Native Ferns

Do not plant ferns with much covering over the crowns, just enough to anchor them to the soil. The Ostrich Fern should be set with part of the crown above the soil. All of the ferns are adapted to both spring and fall planting, though late spring or summer planting of the larger varieties requires extra care in providing constant moisture until the roots are established. If planted in the fall, mulch with leaves or straw for protection over the first winter. If during the growing season and the tops become broken or bruised, cut them off and new fronds will soon appear.

Most all ferns require a plentiful supply of leaf mold, peat or other loose humus in the soil to give the best results. Ferns have a tendency to ripen off early in the season if the summer is very hot and dry. Frequent and plentiful watering will extend their season very materially.

BULBLET FERN

Cystopteris bulbifera

Long narrow graceful fronds up to 24 inches long. Tiny little bulblets on the back of the fronds drop off to start new plants. Shade and good humus soil. **100 for \$18.00; 12 for \$3.00; Each 30c.**

INTERRUPTED FERN

Osmunda Claytoniana

A tall growing luxuriant fern of light green color up to four feet. The brown sections in middle of some fronds are the seed-producers, hence interrupted fern. For light shade and well drained soils. **100 for \$21.00; 12 for \$3.50; Each 35c.**

LADY FERN

Athyrium angustum

One of the indispensable varieties where a graceful fern growing up to three feet is needed. Although it will grow under widely varying conditions, it does best in a rich humus soil, well drained but never lacking for moisture. **100 for \$15.00; 12 for \$2.50; Each 25c.**

MAIDENHAIR

Adiantum pedatum

A favorite among our native ferns. It thrives in deeper shade than most kinds. Shining brown stem up to 24 inches with a horizontal frond of delicate texture. Appreciates well prepared soil with leaf mold and shade and some protection from wind. **100 for \$15.00; 12 for \$2.50; Each 25c.**

OSTRICH FERN

Pteritis nodulosa

Usually found native in damp stream bottoms but seems to thrive in any humus soil and shade. Beautiful divided fronds, resembling an ostrich plume, up to five feet, growing in vase shape. Spreads into clumps. **100 for \$15.00; 12 for \$2.50; Each 25c.**

POLYPODY, COMMON

Polypodium virginianum

Forms running mats on shaded rocks. Small evergreen fronds up to 8 inches. Keep well watered until established. **100 for \$15.00; 12 for \$2.50; Each 25c.**

SPLEENWORT, MAIDENHAIR

Asplenium trichomanes

A tiny fern of delicate beauty. Has a purple stem and maidenhair-fern-like fronds. Rocky crevices in rich humus and shade. **100 for \$21.00; 12 for \$3.50; Each 35c.**

WALKING FERN

Camptosorus rhizophyllus

Small evergreen, limestone dwelling fern. Has long arrow-shaped leaves that taper out into tips that bend down and take root forming a new plant. Protect from sun and drying out. **12 for \$4.00; 3 for \$1.10; Each 40c.**

WOODFERN, EVERGREEN

Dryopteris marginalis

Dark green leathery fronds, up to 24 inches long, evergreen and one of most persistent in foliage effect. Responds well in heavy shade. **100 for \$15.00; 12 for \$2.50; Each 25c.**

WOODFERN, FANCY

Dryopteris spinulosa

More delicate, finely cut fronds, up to 24 inches, of lighter green than the preceding. Desirable for home planting or rocky woodland paths. **100 for \$15.00; 12 for \$2.50; Each 25c.**

WOODSIA, COMMON*Woodsia obtusa*

Six to ten inch fronds. A graceful little fern for shaded rock clefts. **100 for \$18.00 12 for \$3.00; Each 30c.**

SPECIAL SELECTION FOR A COOL GARDEN OF FERNS FOR THAT SHADED NOOK

For those of you who love the beauty of ferns but are not sure which kinds to select I suggest this group as giving an interesting variety. You will find they will make a beauty spot along the north side of your house or other shaded place, either alone or combined with other native plants. Avoid regularity in planting, but allow from 12 to 15 or 18 inches space for each fern. The Ostrich and Interrupted Ferns grow the tallest.

This Fern Bed includes **10 Ostrich, 10 Lady, 10 Interrupted** and **6 Maiden-hair** ferns. **36 choice ferns** delivered to you **\$6.50**. One-half of the above, **18 plants** delivered for **\$3.75**.

SPECIAL OFFER OF LITTLE FERNS FOR SMALL SPACES

If you have a shaded spot in your Rock Garden, or a little water fall or other suitable spot, perhaps this selection will be just what you want. Three each of **Walking Fern, Common Polypody, Maidenhair Spleenwort** and **Obtuse Woodsia**, **12 in all** for only **\$3.00**.

Wild Flowers

Those who have once treasured and nursed a wild flower into bloom in their own garden or watched the tender new frond of a fern unfold its beauty under their own protection seem ever after more appreciative of plants in their wild haunts, and more anxious to conserve their beauty for all the world to enjoy.

Each year as people learn to know and love our own wild flowers, we see less wanton destruction of our native flora, and more desire to truly conserve our native landscape.

ORCHIDS

All Cypripediums are sold by the bud, thus a clump with six buds is counted as six plants.

SHOWY LADY SLIPPER*Cypripedium Reginae*

Though mostly found in bogs often in sphagnum moss, its roots have been found to be distributed through a neutral layer of soil beneath. Give neutral soil, shade, and plenty of moisture. Large white flowers with pouch flushed rose-purple on leafy stems up to 30 inches. The latest to flower, in late June. **100 for \$35.00; 12 for \$5.00; 3 for \$1.35; Each 50c.**

YELLOW LADY SLIPPER*Cypripedium pubescens*

The easiest of the Lady Slippers to grow and always lovely. Just plant them among your ferns and other wild flowers where they will have moderate shade and not too dry a situation. A slightly acid leaf mold soil is appreciated. Yellow and brown effect on leafy stems up to 18 inches in May. **100 for \$35.00; 12 for \$5.00; 3 for \$1.35; Each 50c.**

RATTLESNAKE PLANTAIN*Epipactis pubescens*

Low rosette of white-veined leaves. Excellent in terrariums and, in the shaded wild garden, notable for late summer spikes of white flowers as well. **12 for \$4.00; 3 for \$1.10; Each 40c.**

NATIVE PLANTS

ANEMONE, MEADOW*Anemone canadensis*

White flowers carried above the foliage up to two feet tall in June. Will tolerate some shade. Likes a moist situation. **12 for \$3.50; Each 35c.**

ASTER, NEW ENGLAND**Aster novae angliae**

Makes a vigorous growth up to five feet. Pinch back in summer for a lower spreading plant. September flowering in shades of rich purple, rose, lavender, and white. **100 for \$15.00; 12 for \$2.50; Each 25c.**

Selected varieties of the above:

(White)	12 for \$3.50; Each 35c
(Rose Shades)	12 for \$3.50; Each 35c
(Purple Shades)	12 for \$3.50; Each 35c

BANEERRY, RED EARLY**Actaea rubra**

Baneberries add interest and color to the shaded wild garden when flowers are scarce. Sturdy plants two feet high with fluffy balls of white flowers in early May. In July come the colorful scarlet berries. **100 for \$25.00; 12 for \$4.00; Each 40c.**

BANEERRY, WHITE LATE**Actaea alba**

A little taller plant than red baneberry, otherwise much alike. Ivory-white berries with black tips, sometimes likened to doll's eyes, in August. In a well-prepared bed one of the most permanent of wild flowers. **100 for \$25.00; 12 for \$4.00; Each 40c.**

BEEBALM, LAVENDER**Monarda fistulosa**

Summer flowering light lavender heads. A fragrant leaved plant growing up to 3 feet. **12 for \$2.50; 3 for 65c; Each 25c.**

BISHOPS CAP**Mitella diphylla**

Notable for the delicate lacework petals of its small white flowers. Dainty leaves in the maple pattern. A choice plant, flowers in May, about 12 inches high. **12 for \$3.50; Each 35c.**

BLOODROOT**Sanguinaria canadensis**

White flowers in early spring as its leaves are unfolding. Large round scalloped blue-green leaves. From an orange-fleshed tuber. **100 for \$15.00; 12 for \$2.50; Each 25c.**

BLUEBELLS, SCOTCH**Campanula rotundifolia**

Beautiful in its association with rocks and cliffs all over the temperate zone, yet we often find it growing on level sandy waste land and on grassy road banks. Delicate blue bells from June till fall. **100 for \$21.00; 12 for \$3.50; Each 35c.**

BLUEBELLS, VIRGINIA**Mertensia virginica**

Beautiful pink buds changing to tubular blue flowers. Attractive blue-green foliage which ripens off and disappears soon after the flowering season of late April or early May. Plant the heavy black roots in very early spring or from July to freezing up time. Plant in masses for a beautiful effect. **100 for \$18.00; 12 for \$3.00; Each 30c.**

BUTTERCUP, EARLY**Ranunculus fascicularis**

About one foot high attractive foliage. Bright yellow flowers in April—a cheery harbinger. **12 for \$2.50; Each 25c.**

COHOSH, BLUE**Caulophyllum thalictroides**

Foliage purplish when unfolding in spring. Finely cut leaves up to two feet. Flowers yellowish. Showy blue berries in August. **100 for \$25.00; 12 for \$4.00; Each 40c.**

COLUMBINE**Aquilegia canadensis**

Often associated with rocks both dry and wet. Red and yellow flowers in late May. A showy and easily grown plant, likes part shade. **100 for \$15.00; 12 for \$2.50; Each 25c.**

CULVERS ROOT**Veronica virginica**

The graceful slender spikes of white or lightly tinted flowers are very effective planted among shrubs. Up to five feet, mid-summer flowering. Native perennial. The roots were used as a remedy and the flower spikes on the tall plants are very ornamental. Light shade. **100 for \$21.00; 12 for \$3.50; Each 35c.**

DOGTTOOTH VIOLET, WHITE**Erythronium albidum**

Long oval leaf somewhat mottled that carpets the woodlands. White tinted lavender lily-like flower. From bulbs. **100 for \$7.50; 12 for \$1.50; Each 15c.**

DOGTTOOTH VIOLET, YELLOW**Erythronium americanum**

Not so freely flowering as above, a light yellow, but leaves conspicuously mottled. **100 for \$7.50; 12 for \$1.50; Each 15c.**

DUTCHMANS BREECHES*Dicentra cucullaria*

Fern-like leaves in spring which die away in hot weather. The trouser-like white flowers have indeed a Dutchman's waistline with golden trimmings in April. From a bulb found in rich leaf mold. **100 for \$10.00; 12 for \$2.00; Each 20c.**

FIREWEED or GREAT WILLOW HERB*Epilobium angustifolium*

Magenta pink flowers on newly cleared or burned over open sections of woodland, where it makes a wonderful sight. 3-6 feet. July and August. **12 for \$3.50; Each 35c.**

GAYFEATHER, KANSAS*Liatris pycnostachya*

Tall spikes of purplish flowers in late summer. Up to 5 feet tall. Well drained but not dry soil, open sun. **100 for \$15.00; 12 for \$2.50; Each 25c.**

GENTIAN, BOTTLE*Gentiana Andrewsii*

The deep blue of the bottle or closed gentian carries color into the wild garden late into the fall. Glossy leaves on stems up to two feet. Does well in light shade. **100 for \$30.00; 12 for \$4.50; Each 45c.**

GERANIUM, WILD*Geranium maculatum*

Dark pink flowers on leafy plants up to 18 inches. Not showy but a nice plant for shaded gardens. **12 for \$2.50; Each 25c.**

GINGER, WILD*Asarum canadense*

The soft texture of the large heart-shaped leaves about 8 inches from the creeping root-stalks makes this one of the best woodland carpets. One needs to search close to the ground for the reddish-brown bell flowers in May. Makes a fine ground cover in shade. Root stocks taste like ginger and are sometimes candied. **100 for \$25.00; 12 for \$4.00; Each 40c.**

HEPATICA*Hepatica acutiloba*

An easily grown and favorite early spring wild flower. Just give it a well prepared humus bed and you will enjoy the white, pink or lavender, even blue and almost purple flowers arising from the previous year's still green leaves. The new foliage is attractive all summer. Attracted the early colonists because of a supposed resemblance of the leaf to form of the liver, hence by the doctrine of signatures, a sovereign remedy for ailments of that organ. **100 for \$18.00; 12 for \$3.00; 3 for 85c; Each 30c.**

HEPATICA, ROUNDEAF*Hepatica triloba*

Growth is somewhat more compact than the above, and the lobes of the leaves are more rounded, otherwise much the same. Requires a moderately acid soil. **12 for \$3.50; Each 35c.**

JACK-IN-THE-PULPIT*Arisaema triphyllum*

Jack is one of the Methodist persuasion, I think, anyway he readily moves his pulpit from the woods to your garden. Occasionally we find giant ones, regular Henry Ward Beechers, from bulbs 5 inches across. **100 for \$15.00; 12 for \$2.50; 3 for 65c; Each 25c.**

JACOBS LADDER*Polemonium reptans*

Light blue flowers in late spring with abundant fern-like foliage that persists till freezing. Will also thrive in sunny rock garden if protected from drought. **100 for \$15.00; 12 for \$2.50; Each 25c.**

LOBELIA, BLUE*Lobelia syphilitica*

Valuable for its blue flower spikes up to two feet in August. Increases readily from self-sown seed. **12 for \$2.50; Each 25c.**

LOBELIA, CARDINAL*Lobelia cardinalis*

Spikes of lovely cardinal red in late summer up to three feet. Thrives in rich rather moist soil. Needs a winter mulch of leaves. **100 for \$25.00; 12 for \$4.00; Each 40c.**

MARSH MARIGOLD*Caltha palustris*

Glorious golden yellow flowers in May. Thick heart-shaped leaves up to 12 inches that have provided many a country dish of "cowslip greens" in early spring. **100 for \$15.00; 12 for \$2.50; 3 for 65c; Each 25c.**

MAYAPPLE*Podophyllum peltatum*

In nature grows abundantly in clumps. Waxy white flowers in May set between two umbrella-like leaves about one foot high. Fragrant, edible yellow fruit in summer. **12 for \$2.50; Each 25c.**

MERRYBELLS*Uvularia grandiflora*

Very effective when planted in clumps. Yellow flowers and attractive foliage in May up to 15 inches. 100 for \$15.00; 12 for \$2.50; Each 25c.

MILKWEED, ORANGE*Asclepias tuberosa*

Also known as Butterfly-weed. Brilliant orange heads in late June and July. Common to northern sandy areas, but easily grown in open well drained soils. A gay and colorful plant for the sunny garden. An old time medicinal herb also. Up to 2 feet. 100 for \$30.00; 12 for \$4.50; Each 45c.

PARTRIDGE BERRY*Mitchella repens*

Mats of small green leaves with delicate pink flowers in spring followed by red berries in early fall. A good ground cover for shaded acid soil. Excellent for terrariums. 100 for \$30.00; 12 for \$4.50; Each 45c.

PASQUEFLOWER*Anemone patens*

With us the first flower of spring. The tulip shaped light lavender flowers appear before the last snowbanks are gone. The flowers appear very close to the ground but the flower stems continue to lengthen before the flower has faded and by the time the silky plume of the seed heads appear the stems may be 10 or 12 inches high. Must have sandy or gravelly well drained soil, sun or light shade. 100 for \$18.00; 12 for \$3.00; Each 30c.

PHLOX, WILD BLUE*Phlox divaricata*

Though commonly seen in open woods we find a sunny or partly shaded situation results in stronger growth. Masses of delicate blue flowers in May. 100 for \$21.00; 12 for \$3.50; Each 35c.

SHOOTING STAR*Dodecatheon meadia*

This lovely wild flower should be in every garden of natives. Clusters of white or pink cyclamen-like flowers in early June, on long stems. Sun or light shade and rich, well drained soil. They disappear in late summer. 100 for \$25.00; 12 for \$4.00; Each 40c.

SNAKEROOT, WHITE*Eupatorium urticaefolium*

Broad heads of white ageratum-like flowers in August and September. Up to 3 feet. Makes a good cut flower. 12 for \$2.50; Each 25c.

SOLOMONS SEAL*Polygonatum biflorum*

Gracefully arching two foot leafy stalk with green bells hanging underneath in May followed by pairs of blue berries. 100 for \$15.00; 12 for \$2.50; Each 25c.

SOLOMONS SEAL, GIANT*Polygonatum commutatum*

Taller, up to four feet, and a month later in flower and fruit than the preceding. 100 for \$15.00; 12 for \$2.50; Each 25c.

SPIDERWORT, BLUE*Tradescantia reflexa*

The beautiful blue flower that clothes the railroad right of way with beauty through June here in the middle west. Does well in any sunny situation. 12 for \$2.50; 3 for 65c; Each 25c.

SPURGE, FLOWERING*Euphorbia corollata*

Dainty sprays of white flowers that are cut for the flower market from their abundance in meadows here. Midsummer flowering. Three foot. 12 for \$2.50; Each 25c.

SQUIRREL CORN*Dicentra canadensis*

Tiny pink and white flowers, foliage like Dutchmans Breeches. From a small yellow bulb just below surface of ground. Requires loose leaf mold soil. 100 for \$15.00; 12 for \$2.50; Each 25c.

TRILLIUM, NODDING*Trillium cernuum*

Flowers in late May on 18 inch stems. The graceful white flowers hang their heads down in a modest old-fashioned way. 100 for \$21.00; 12 for \$3.50; Each 35c.

TRILLIUM, PRAIRIE*Trillium recurvatum*

Brownish-red flowers rising from mottled leaves in late May. About 12 inches tall. 100 for \$21.00; 12 for \$3.50; Each 35c.

TRILLIUM, SHOWY*Trillium grandiflorum*

Whether you grow but a single plant or naturalize them in thousands in open woods you will enjoy the white butterfly-like flowers that open here in early May. In ageing they turn pinkish. Up to 18 inches. 100 for \$18.00; 12 for \$3.00; Each 30c.

TRILLIUM, PURPLE*Trillium erectum*

7-15 inches high. Flowers vary in color from dull pink to the usual brownish purple-red or maroon. Rich woods soil. 12 for \$4.50; Each 45c.

VIOLET, BI-COLOR OR PANSY*Viola pedata bicolor*

A variety with the two upper petals dark purple and lower petals lavender. Culture same as for *V. pedata*. 12 for \$4.00; Each 40c.

VIOLET, BIRDSFOOT*Viola pedata*

One of our lovely sand country flowers. A profusion of flowers in varying shades of lavender, in May from tufts of finely cut leaves. Give this violet a medium acid, well drained soil and open sun. 100 for \$18.00; 12 for \$3.00; Each 30c.

VIOLET, BLUE*Viola cucullata*

The deep blue violet that children everywhere pick. In cultivation produces large leafy plants and spreads readily even in sunny gardens. 100 for \$12.00; 12 for \$2.50; Each 25c.

VIOLET, CONFEDERATE*Viola cucullata var*

Large white flowers, generally with a blue center, making the confederate colors. 100 for \$18.00; 12 for \$3.00; Each 30c.

VIOLET, FRECKLES*Viola cucullata var*

The blue violet with the color spotted on a white background. Seedlings come true to parent color. 100 for \$18.00; 12 for \$3.00; Each 30c.

VIOLET, SWEET WHITE*Viola pallens*

Round leaves and tiny fragrant white flowers. Roots very shallow and needs light shade and constant moisture to thrive. 100 for \$21.00; 12 for \$3.50; Each 35c.

VIOLET, TALL YELLOW*Viola pubescens*

Branching stems one foot tall, yellow flowers in late May. 100 for \$21.00; 12 for \$3.50; Each 35c.

GROUND COVERS**GROUND IVY, or GILL-OVER-THE-GROUND***Nepeta hederacea*

A small creeping plant, with light purple flowers, spotted darker, during April and May. 12 for \$3.50; Each 35c.

WINTERGREEN*Gaultheria procumbens*

Leaves and berries are good chewing. Low ground cover for acid soil. Small clumps. 12 for \$4.00; Each 40c.

PACHYSANDRA

A plant with evergreen leathery leaves. Is much used for a ground cover, especially under coniferous trees. 6-8 inches. 12 for \$4.00; Each 40c.

HARDY PERENNIALS

CONVALLARIA MAJALIS, Lily of the Valley—Ground cover for shade. Clumps, each 35c; 3 for 95c; 12 for \$3.50. Single plants, \$1.20 per doz.; \$8.50 per 100.

CONVALLARIA MAJALIS, Pink Lily of the Valley—This unusual variety has a lavender pink flower, otherwise like the white type. Rare. Single plants, each 65c; 3 for \$1.75; 12 for \$6.00.

LAMIUM MACULATUM, Silver Mint—Foliage green with a silver stripe through the center. Bright rose flowers in June. 12 inches. Each 40c; 3 for \$1.10.

CAT THYME*Teucrium marum*

A very pungent, shrubby plant, similar in habit to kitchen Thyme. 12 for \$4.00; Each 40c.

STRAWBERRY, BARON SOLEMACHER—Excellent strain of the alpine strawberry. Vigorous mounds of foliage up to 12 inches from which peep all summer long flowers and fruit, the latter of a delicious flavor. May be used for outlining formal beds of herbs. Limited stock. 3 for \$1.35; Each 50c.

KEEP THIS CATALOG FOR FALL PLANT ORDERS.

**CATALOG OF
HERB PLANTS AND SEEDS
HERB PRODUCTS
WISCONSIN FERNS AND WILD FLOWERS
—from—
THE TOOLES OF GARRY-NEE-DULE
Baraboo, Wisconsin**